

What To Eat = Where To Get It = How To Cook

Hop Flavored Malt Extract Is Only

As Rich As the Hops and the Malt

A SUIT of clothes is only as good as the cloth that goes

Into it. If the wool isn't there, the cloth isn't there.

The cloth depends upon the wool and the tailor depends

A Hop Flavored Malt extract is only as rich as the malt

and the hops that go into it. And the malt is only as rich

as the barley it is made out of. If the barley isn't there,

the malt isn't there. And the hops must have been

pressed when they were harvested or the hop flavor

Puritan Hop Flavored Malt Sugar Syrup is the richest

malt extract made anywhere in the world. This is so

because it is made out of the choicest barley grown any-

where in the world and is flavored with fresh pressed

Fohemian Hops. It is absolutely pure because it is not

In buying Hop Flavored malt extract, it actually doesn't

pay ir either time or labor to use any but the best. So

HOP FLAVORED

**PURITAN MALT** 

SUGAR SYRUP

For Sale at All Good Stores

Distributed by

Pure Lard 2 lbs . . . 25c

Leading Retailers

Finest Groceries

W. T. WYANT & CO.

South, Bend, Ind.

filled with moisture nor adulterated with cheap corn.



#### THE HOME KITCHEN

Cold drinks served at tea time or without spoiling their goodness.

Fruit juices may be extracted in

Having a little bottled fresh lemon, orange and grapefruit juice ready when making drinks is very conven ient, and they keep nicely in a cool place for several days

Gooseberry Swizzle. Prepare gooseberry juice in either the two ways suggested. Use a orange juice, sweeten to taste and add cracked ice and clear water o carbonated water enough to fill the glass. Put a spray of mint on top, dusted with powdered sugar.

Coffee Glace. needed, filled three-quarters full of ice cubes, pour the coffee over the This makes a much richer dirnk than is obtained by mixing the ingredients cold. -Ginger Punch.

Bruise a bunch of fresh green ginger syrup, then four bottles of a spray of mint that has been wet and dusted with powdered sugar. Raspberry Rance.

Take six quarts of red raspberries and after washing and picking them over, put them in a bowl or crock and barely cover them with and to each pint of juice add a pound of sugar, boil, skin and cool slowly until syrupy when tried on a cold plate. Bottle and If for a luncheon drink use plain water and add a slice of orange. This makes a delicious cold drink

Here Are Recipes for Some Delicious Summer Ples.

Pies hot or cold make popular desserts when fruit is plentiful for

the fillings. Housewives favor p

Fresh Pork

at August luncheons are generally Rather a nevelty in ple making is FIVE UNUNSUAL WAYS TO COOK made without the addition of car- the use of a spiced crust, which goes bonated waters, ginger ale or spark- nicely with the first green apple. There are many ways of cooking ling cider. Fruit tuice, freshly ex- ples of the deep-dish variety. This summer vegetables besides boiling tracted or bottled, and iced tea or crust is also good with gooseberry, and creaming them, or serving them coffee or chocolate are general pear and pineapple pies. A good plain, end at the height of the seafavorites and most commonly serv- idea in making pies with juicy fruit son when every kind of vegetable is The unwritten law in making fillings is to mix a little flour with plentiful, we should make an effort to infuse it, then strain the sugar used to sweeten the fruit, to try these new cookery methods. ed ice, instead of making and chill- ter in it to catch the juice which many things ripe at the same time

two different ways. First, they may Sift onto a baking board four tires of them served in the same old be squeezed cold through a selly- cupfuls of flour, two teaspoonfuls way daily bag, then set to chill. Second, the of baking powder half a teaspoonfruit may be washed, stemmed or ful of salt, a teaspoonful each of Quarter, peel and cut in pieces one stoned, as the case may be, then put cinnamon and grated nutmeg, a or more long yellow or scalloped into a kettle with a very small quarter teaspoonful of cloves. Make | white summer squashes, then paramount of water, to melt. Let it a hollow in the center and cut in boil them until tender. When done, boil up gently, then, when the fruit one and a half cupfuls of butter or drain and mash them, drain again, is soft it may be put through the part lard pour in two well beaten then add a heaping tablespoonful of jelly-bag, cooled and chilled or bot- eggs, four table spoonfuls of sugar, butter, a quarter-cupful of sugar, a the juice of a lemon and enough teaspoonful of sait and a little red Sweetening syrup for cold drinks cold water to make a paste that is pepper. Stir in the juice of an onshould be made ahead of time and rather stiff, working in the flour ion, a half-cupful of dried crumbs should be made ahead of time from the sides with a knife. Knead and a quarter-cupful of grated issolve in cold drinks readily or lightly, roll out in a long strip, fold cheese. Fill buttered ramekins with empletely, and therefore it is three times, roll again and fold as the squash, adding a tablespoonful wasted. Take a pint of before, then put in a cold place for of cream to each ramekin, and bake sugar to three-quarters of a pint of one hour, roll out, cut and line the urtl' a delicate brown on top. water and boil the mixture gently plates with the paste. While the to a medium syrup, skim, then bot- paste is chilling, the fruit filling | Pore and slice in half-inch slices

yolks of five eggs and a cupful of tartar sauce/ When beaten add the pineapple, then the stiffly-beaten whites of the eggs. Pour into the under- seeds from two or three big yellow

to be eaten, for the family usually

as many fresh young cucumbers as are likely to be needed. Dip the Pare and grate one fresh pine- slices in beaten egg, then roll them apple or drain and chop fine a can in very fine, seasoned crumbs to of pineapple. Beat to a smooth which a little grated cheese has batter two cupfuls of sugar, three- been added. Fry in hot oil or vegequarters of a cupful of butter, the table fat. Drain and serve with

Baked Cucumbers. Pare, quarter and remove the crust and bake thirty-five minutes cucumbers, then cut them up in

or until the crust is done. Use less inch-length pieces. Plunge the that they do not burn. When done. Men first make up their minds sugar with canned pineapple than pieces into bolling water and boll remove the beets and strain off a (and the smaller the mind the soonwith fresh. If desired, a lattice two minutes, then drain. Butter a cupful of the red water. Heat the er made up), and then seek for the crust may be used on top, though baking-dish, and put in a layer of water and add to it a little butter, reasons, and if they chance to Solving the Problem of a Cold Re. because they are among the desserts this pie is usually baked with only sliced onion. Begin again with the pepper, salt and sugar, thicken with stumble upon a good reason, of ter last. Pour in a cupful of good but not cook, then serve. tomato sauce, and if liked sprinkle grated cheese over the top. Bake un-

upon the cloth.

isn't there.

ask for and demand

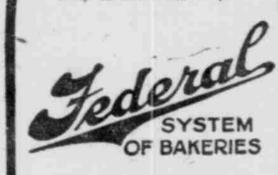
cucumbers and continue in this way a little cornstarch, then add threeuntil the dish is full, putting on a quarters of a cupful of sour cream. course, they do not reject it. layer of crumbs, seasoning and but- Add the beets and let them hear

> Fried Vegetable Marrow. Slice a marrow in half-inch slices



THE FEDERAL

When you buy your bake goods from the Federal Bakery you can rest assured that you are receiving the very best, for the Federal Way is the best way.



121 W. Wash. Ave. South Bend

## **BREAD IS YOUR** BEST FOOD

Because bread is your best food you should make sure that you get the best bread. Buttercrust Bread is the best. A loaf will convince you.

#### Butter-Krust BREAD

Buy Today!

### **BUSSE BAKING** COMPANY

South Bend, Ind.



# Who Gets the Most For His Money?

THE fellow who buys haphazard-or the chap I who puts his every-day purchasing on a business basis?

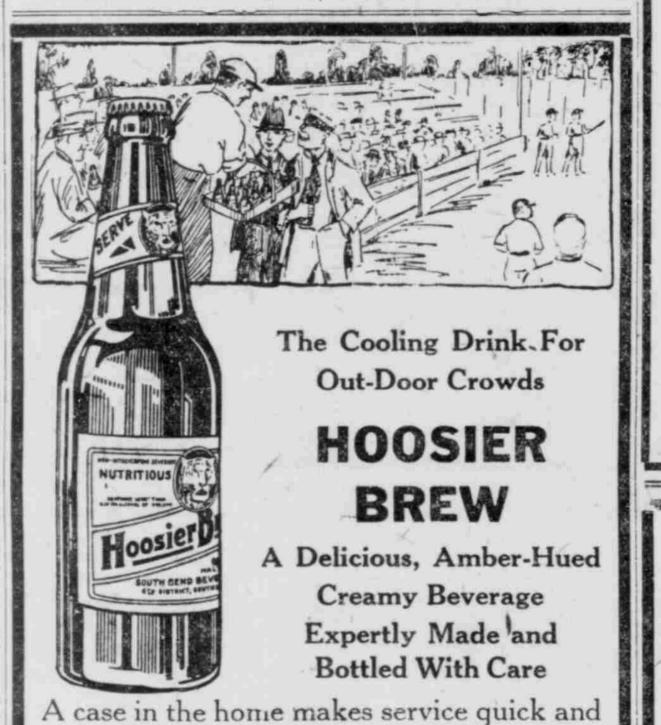
The latter, of course. He is the one who reads the advertisements and discovers just where he can buy what he wants. He is the one who realizes the great value of advertising when it comes to the important business of spending his hardearned money.

The well-informed shopper always has the advantage when it comes to stretching the dollars. And you can't possibly be up-to-date on the shopping news unless you make a practice of reading the advertisements.

The advertisements show you how to save money-and steps-and time. Watch them carefully.

Anything that increases your purchasing power is working hard for you.

Make the advertisements serve you well. Read them regularly.



entertaining hospitality always possible.

2 Big, Clear 75c

South Bend Beverage &

ice Ass'n.

Phone Main 780

vvuulna bkus. CASH MEAT MARKETS Just one thing you need remember: Our prices, considering quality, cannot be equalled. Visit one of our stores and let us prove this fact to you. Give particular notice to our specials this week.

OUR SATURDAY Hearts .... SPECIALS 25c Pot Roast Veal Tongue Best Creamery Best Creamery 35c Dixie Oleo, 2 pounds .... 43c Pork Link Sausage ..... 

THESE PRICES ARE GOOD AT ALL OUR STORES 

 113 N. Main St., Mishawaka
 Phone 1097

 118 S. Michigan St.
 Phone Main 1462

Corn Flakes A & P, package . . . . 5c Kellogg's, package . . 7½c Post Toasties, package 7½c Matches 6 lge. boxes 25c Kippered MARSHALL'S, IMPORTED NOR-Herring WEGIAN, 1/2 pound can 100 A & P Salad Dressing 12 oz. bottle. . 12c 208 N. Main St. 4121/2 S. Michigan St. 2230 Mishawaka Av. South Bend, Ind. 115 Lincoln Way West 511 N. Main St. Mishawaka, Ind. GREAT ATLANTIC & PACIFIC CO. The Largest Retail Grocers in the World

400 SO. MICHIGAN STREET. SPECIALS FOR SATURDAY Diadem flour 24 1-2 89c P. and G. Soap 10 bars Gold Medal flour 24 1-2 Classic Soap, 10 \$1.03 bars Calumet Baking Powder, 1 lb. can. 250 Mason quart jars. 900 Tomatoes, two Jar rubbers, 3 dozen ..... Fancy Peaberry Coffee pound, 30c; three 850 Matches, I dozen 25c Macaroni or Spaghetti, 4 pkgs. . . Macaroni or Spa-Fancy Corn or

Rice, three

Potatoes, 32c \$1.25 Gun Powder Tea, pound ...... 33c

25c

peas, 3 cans ... Gloss or Corn

Starch, 3 pkgs. . .